

## **Mint-Chocolate Ice Cream Cake**



# 417 kcal

### **Ingredients**

4 drops drop natural food coloring green
6 cups chocolate chips green with chocolate chips or chocolate swirl, slightly softened mint-flavored
2 tablespoons powdered sugar
1.5 cups whipping cream

### **Equipment**

bowl
frying pan
oven

aluminum foil			
Directions			
Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottoms only of two 9-inch round cake pans; line bottoms with waxed paper. Make cake batter as directed on box. Spoor evenly into pans.			
Bake as directed on box for 9-inch rounds. Cool in pans 10 minutes.			
Remove from pans to cooling racks.			
Remove waxed paper. Cool completely, about 30 minutes.			
Line 9-inch round cake pan with foil. Spoon and spread ice cream evenly in pan. Cover with foil; freeze until completely frozen, about 2 hours.			
On serving plate, place 1 cake layer with rounded side down.			
Remove ice cream from pan; peel off foil.			
Place on top of cake. Top with remaining cake layer, rounded side up.			
In medium bowl, beat whipping cream, powdered sugar and food color on high speed until stiff peaks form. Frost side and top of cake with whipped cream. Freeze about 2 hours or unti firm.			
Let stand at room temperature 10 minutes before serving.			
Nutrition Facts			
PROTEIN 0.59% FAT 57.4% CARBS 42.01%			
Properties			

cake form

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:1.3682608741295%

#### **Nutrients** (% of daily need)

Calories: 417.25kcal (20.86%), Fat: 27.34g (42.06%), Saturated Fat: 17.19g (107.42%), Carbohydrates: 45.03g (15.01%), Net Carbohydrates: 45.03g (16.37%), Sugar: 40.2g (44.67%), Cholesterol: 25.21mg (8.4%), Sodium: 6.04mg (0.26%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.63g (1.27%), Vitamin A: 327.99IU (6.56%), Calcium: 62.95mg (6.3%), Potassium: 214.07mg (6.12%), Vitamin B2: 0.04mg (2.48%), Vitamin D: 0.36µg (2.38%), Vitamin E: 0.21mg (1.37%), Phosphorus: 12.94mg (1.29%)